

### Self Frosted Oatmeal Cookies

1 1/4 c. Sifted Flour	1 tsp. vanilla
3/4 Tsp. soda	1 1/2 cups oats
3/4 tsp. salt	Topping
1/2 cup shortning	4 milk chocolate bars
3/4 brown sugar	pecan halves
1 egg	
2 tblsp. milk	

Sift flour, soda and salt into bowl. Add shortening, sugar, egg, milk and vanilla. Beat until smooth. Blend in oats. Dough will be quite stiff. Shape dough to form small balls, place 2 inches apart on greased cooky sheet. Flatten with bottom of glass covered with waxed paper. Bake in 350 oven 12 minutes. Immediately place square of chocolate on each and pecan half.

### OATMEAL CRISPS

1/2 CUP shortning	1/2 cup butter
1/2 cup brown sugar	1/2 cup white sugar
2 cups oatmeal	1/2 cup flour
1/2 teaspoon soda in	1 tsp. salt
1/2 cup boiling water	1/2 cups chopped nuts
2 tsp. vanilla	

Mix in the order given. Drop by spoonfuls onto greased baking sheet and spread very thin with wet fork. Bake at 425 for 10 minutes.

### COCCA DIVINITY CAKE

Sift together into bowl.....1 7/8 cups sifted cake flour

1 1/2 cups sugar
1 1/4 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
6 tblsp. cocca

add.....2/3 cup shortening  
1 cup buttermilk or sour milk

Beat vigorously for 2 minutes

add.....2 large eggs  
1/4 tsp red coloring

Beat 2 minutes and pour into greased 8" pans and bake in a 350 oven for 30 to 35 minutes.

### PECAN DREAMS

1/2 pound butter	2 tsp. water
6 tblsp. powdered sugar	2 cups flour
1 cup pecans coarsely broken	1 tsp. vanilla

Cream butter and sugar well, add water and vanilla and mix. Add Flour and pecans. Shape into oblong pieces by hand and bake about 20 minutes at 400. Remove from oven and roll in powdered sugar while still hot.